## Cheese Lasagna Cheese Ravioli Macaroni & Cheese **Potato Skins** Pizza Bagel Code No. 52105 Code No. 801 Code No. 804 Code No. 5906 Code No. 25150 **Nutrition Facts Nutrition Facts Nutrition Facts Nutrition Facts Nutrition Facts** Serving Size: 4.15 oz (117 grams) Serving Size: 3.69 oz (104 grams) Serving Size: 3.6 oz (102 grams) Serving Size: 4.0 oz (171 grams) Serving Size: 6 oz (170 grams) Servings Per Container: 110 Servings Per Container: 108 Servings Per Container: 120 Servings Per Container: 80 Servings Per Container: 60 Amount per Serving Amount per Serving Amount per Serving Amount per Serving Calories 234 Calories from Fat 8 Calories from Fat 68 Calories 153 Calories from Fat 69 Calories 500 Calories from Fat 216 Calories 338 Calories from Fat 102 Calories 211 % Daily Valu Total Fat 9.2g Total Fat 7.5g Total Fat 7.7g Total Fat 24g 37% Total Fat 11.3g Saturated Fat 5.6g 289 Saturated Fat 3.8g 199 Saturated Fat 4.8g Saturated Fat 3.5g 17% Saturated Fat 3.6g 14% Cholesterol 23.5mg Sodium 364ma Sodium 257ma Sodium 350mg Sodium 350ma 15% Sodium 746ma 31% Total Carbohydrate 20g Total Carbohydrate 22g rotal Carbohydrate 12g otal Carbohydrate 51g Total Carbohydrate 41.6g 14% Dietary Fiber 1g Dietary Fiber 1g Dietary Fiber 2.5g Dietary Fiber 7g Dietary Fiber 3g Sugars .76g Sugars 2.26g Sugars .44g Sugars 2g Sugars 5.9g Protein 15.4a Protein 13.6g rotein 9g rotein 19a rotein 17.4g Vitamin A 369 IU Vitamin A 377 IU Vitamin A 363 IU Vitamin A 1000 IU Vitamin A 101 IU Vitamin C 1.57 mg Vitamin C .91 mg Vitamin C 0 mg Vitamin C 15 mg Vitamin C 2 mg Calcium 189 mg Calcium 183.6 mg Calcium 326 mg Iron 1.7 mg Calcium 313 mg Iron 1.58 m Iron .46 mc Calcium 450 mg alorie diet. Your daily values may be higher or calorie diet. Your daily values may be higher or alorie diet. Your daily values may be higher or slorie diet. Your daily values may be higher or lorie diet. Your daily values may be higher or lower depending on your calorie needs. lower depending on your calorie needs. ower depending on your calorie needs. ower depending on your calorie needs. wer depending on your calorie needs. Total Est Less than 65g Total Est Less than Total Eat Less than 65g 80g Total Eat Less than 65g Less than 65g Saturated Fat Less than 20g 25g Less than 20g 25g Saturated Fat Less than 20g 25g Less than 20g 25g Saturated Fat Less than 20g 25g Less than 300mg Less than 300mg Less than 300mg 300mg Less than 300mg 300mg Less than 300mg 300mg Sodium Less than 2400mg 2400mg Sodium Less than 2400mg 2400mg Sodium Less than 2400mg 2400mg Less than 2400mg 2400mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g Total Carbohydrate 300g 300g 375g Total Carbohydrate: 375g 375g Total Carbohydrates 300g 375g Total Carbohydrate: 300g 375g Dietary Fiber 25a Dietary Fiber 25a lietary Fiber 25a Dietary Fiber 25a Dietary Fiber 30a Calories per gram Calories per gram alories per gram Fat 9 \* Carbohydrate 4 \* Protein 4 **Cheddar Sticks American Sticks** Mozzarella Sticks Shredded Cheddar Shredded Mozzarella e No. 40244-1 Code No. 75550-1 Code No. 75553-1

Code No. 40214-1				Code No. 4023	4-1				Co		
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Serving Size: 1 oz (28 grams)						
Servings Per C	ontainer:	480				
Amount per Serving						
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Total Fat 9g				14%		
Saturated Fa	t 6a			30%		
Cholesterol 20n	-			7%		
Sodium 170mg				7%		
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Total Fat	Less than	65g	80g			
Saturated Fat	Less than	20g	25g			
Cholesterol	Less than	300mg	300mg			
Sodium	Less than	2400mg	2400mg			
Total Carbohydrates		300g	375g			
Dietary Fiber		25g	30g			
Calories per gram						

Nutritio	on Fa	acts				
Serving Size: 1 oz (28 grams)						
Servings Per C	ontainer:	480				
Amount per Serving						
Calories 80		Calorie	s from Fa	at 54		
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Calcium 20%			Iron	0%		
*Percent Daily Values	are based or	a 2,000				
calorie diet. Your daily	values may	be higher or				
lower depending on yo	our calorie nee	rds.				
	Calories	2,000	2,500			
Total Fat	Less than	65g	80g			
Saturated Fat	Less than	20g	25g			
Cholesterol	Less than	300mg	300mg			
Sodium	Less than	2400mg	2400mg			
Total Carbohydrates		300g	375g			
Dietary Fiber		25g	30g			



Code: 25102

Product Name: Chicken/Cheese Quesadilla Serving Size: 4.28 oz

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	056975 Each 4.28 oz. Cheese Quesadilla provides 2.00 oz. equivalent meat alternate and 2.25 servings of bread		
Ci	alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized	CN	J
-	by the Food and Nutrition Service, USDA 01/03).	1	

Nutrient	Amount per 100g	Amount Per Serving*
Calories	265	320
Protein	12 g	14 g
Carbohydrates	24 g	29 g
Dietary Fiber	1 g	1 g
Sugar – Total	1 g	1 g
Fat – Total	13 g	16 g
Saturated Fat	6.5 g	8 g
Cholesterol	33 mg	40 mg
Vitamin A	620 IU	750 IU
Vitamin C	0 mg	0 mg
Calcium	250 mg	300 mg
Iron	1.5 mg	1.8 mg
Sodium	975 mg	1180 mg

<sup>\*</sup> Nutritional value based on chemical analysis.

INGREDIENTS: FILLING: Cheddar Cheese (milk, salt, cheese cultures, enzymes, annatto), White Cheddar Cheese (pasteurized milk, salt, cheese cultures, enzymes), Cooked Seasoned Chicken (chicken meat, water, flavoring, salt, sodium phosphate), Red sauce (water, tomato paste, tomatoes, vinegar, chile powder/chile peppers, spices, salt, paprika, salt, modified food starch, cumin, garlic powder, onion powder). TORTILLA: Enriched Wheat Flour (flour, malted barley flour, folic acid, niacin, malt, reduced iron, thiamine mononitrate, riboflavin), Water, Shortening (partially hydrogenated soybean and cottonseed oils), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), PZ-44 (whey, l-cysteine monohydrochloride), Salt, Calcium Propionate, Sodium Aluminum Phosphate, Sugar, Fumeric Acid, Sodium Alginate.

## **COOKING INSTRUCTIONS:**

CONVECTION OVEN: Place product on parchment lined sheet pan. Stack quesadillas overlapping 3/4 of the tortilla (to minimize space required and protect the tortilla from the hot air). Preheat oven to 350°F. Hold product at room temperature 30 minutes, then bake for 8-16 minutes.

MICROWAVE: Use high power. Heat one quesadilla for approximately 40 seconds.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 150°F)



Code: 52115

Product Name: Pizza Bagel Serving Size: 3.75 oz

Statement of child nutrition food based meal pattern-equivalency:

This 3.75 oz. Cheese Pizza provides 1.0 oz. equivalent meat alternate, 1/8 cup vegetable and 2 1/4 servings of bread alternate for the Child Nutrition Meal Pattern Requirements.

Nutrient	Amount per 100g	Amount Per Serving*
Calories	226	240
Protein	11.9 g	12.6 g
Carbohydrates	30.1 g	32.0 g
Dietary Fiber	4.57 g	4.86 g
Sugar – Total	0.87 g	0.92 g
Fat – Total	6.6 g	7.0 g
Saturated Fat	3.9 g	4.2 g
Cholesterol	14.3 mg	15.2 mg
Vitamin A	55.6 RE	59.1 RE
Vitamin C	0.39 mg	0.41 mg
Thiamine (B1)	10.4 mg	11.1 mg
Riboflavin (B2)	8.48 mg	9.01 mg
Niacin (B3)	2.32 mg	2.47 mg
Calcium	202 mg	215 mg
Potassium	97.9 mg	104 mg
Iron	1.84 mg	1.96 mg
Sodium	507 mg	539 mg

<sup>\*</sup> Nutritional value based on chemical analysis.

INGREDIENTS: CRUST: Enriched unbleached, unbromated flour (flour, niacin, iron, potassium, thiamine mononitrate, riboflavin), water, sugar, salt, yeast, mono-diglycerides, ascorbic acid, dough conditioner. SAUCE: Water, tomato paste, seasonings, soybean oil. TOPPING: Part skim mozzarella cheese (pasteurized part skim milk, culture, spices, enzymes.

## **COOKING INSTRUCTIONS:**

PREHEAT THE CONVECTION OVEN TO 350°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT

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OVEN T	ГҮРЕ ТЕМРЕІ	RATURE COOK	KING TIME
CONVEC	CTION 350	0°F 11-16	MINUTES
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NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 150°F).